

AMENDMENTS TO THE CLAIMS

1. (Currently Amended) A food product comprising:
a base layer being a formulated flour and a cheese mixture, wherein said formulated flour is a dry mixture, wherein said food product is lower in carbohydrates than a traditional ~~pizza-type food product~~ pizza having a crust.

2. (Previously Presented) The food product according to claim 1, wherein said formulated flour comprises a high gluten flour and a double acting baking powder.

3. (Previously Presented) The food product according to claim 2 wherein a batch of said formulated flour comprises 6 cups of said high gluten flour and 2 tablespoons of said double acting baking powder, mixed thoroughly, wherein said low carbohydrate food product comprises approximately one teaspoon of said batch of said formulated flour.

4. (Previously Presented) The food product according to claim 1 wherein said base layer further comprises at least one additional food product.

5. (Previously Presented) The food product according to claim 4 wherein said at least one additional food product is selected from the group consisting of meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

6. (Previously Presented) The food product according to claim 1 further comprising:

at least one food layer, wherein said at least one food layer is selected from the group consisting of cheeses, tomato sauce, meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

7. (Previously Presented) The food product according to claim 2 wherein said base layer further comprises at least one additional food product.

8. (Previously Presented) The food product according to claim 7 wherein said at least one additional food product is selected from the group consisting of meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

9. (Previously Presented) The food product according to claim 2 further comprising:

at least one food layer, wherein said at least one food layer is selected from the group consisting of cheeses, tomato sauce, meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

10. (Previously Presented) The food product according to claim 3 further comprising:

at least one food layer, wherein said at least one food layer is selected from the group consisting of cheeses, tomato sauce, meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

11. (Previously Presented) A crustless pizza comprising:

a base layer being a formulated flour and a cheese mixture, wherein said formulated flour is a dry mixture; and

at least one food layer, wherein said crustless pizza is lower in carbohydrates than a non-crustless pizza.

12. (Previously Presented) The crustless pizza according to claim 11 wherein said formulated flour comprises a high gluten flour and a double acting baking powder.

13. (Previously Presented) The crustless pizza according to claim 12 wherein a batch of said formulated flour comprises 6 cups of said high gluten flour and 2 tablespoons of said double acting baking powder, wherein said low carbohydrate crustless pizza comprises approximately one teaspoon of said batch of said formulated flour.

14. (Previously Presented) The crustless pizza according to claim 11 wherein said base layer further comprises at least one additional food product selected from the group consisting of meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

15. (Previously Presented) The crustless pizza of claim 11 wherein said at least one food layer is selected from the group consisting of cheeses, tomato sauce, meat

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toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

16. (Currently Amended) A method of making a food product comprising: ~~the steps of:~~

preparing a formulated flour, wherein said formulated flour is a dry mixture comprising a high gluten flour and a baking powder;

distributing a pre-measured amount of said formulated flour evenly onto a cooking pan;

distributing a pre-measured amount of a cheese evenly over said formulated flour;

optionally adding and distributing evenly a pre-measured amount of at least one food layer over said cheese; and

baking said food product for a suitable time and at a suitable temperature, wherein said food product is lower in carbohydrates than a traditional ~~pizza-type food product~~ pizza having a crust.

17. (Previously Presented) The method of making a food product according to claim 16 wherein said food product is baked in a pizza oven or a conventional oven from about 9

minutes to about 13 minutes at about 450°F to about 525°F.

18. (Currently Amended) The method of making a food product according to claim 16, said method further comprising: ~~the steps of:~~

cooling said food product to where an internal temperature of said food product is approximately 140°F;
slicing said food product into desired portions;
and
optionally packaging said food product.

19. (Previously Presented) The method of making a food product according to claim 16 wherein said at least one food layer is selected from the group consisting of cheeses, tomato sauce, meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

20. (Currently Amended) The method of making a food product according to claim 16, said method further comprising: ~~the steps of:~~

freezing said food product;
thawing said food product at some time after

freezing; and

reheating said food product at a low temperature
in a suitable heating apparatus.

21. (Previously Presented) The method of making a food product according to claim 20 wherein said suitable heating apparatus is selected from the group consisting of microwave oven, pizza oven, conventional gas oven, and conventional electric oven.

22. (Currently Amended) A method of making a crustless pizza comprising: ~~the steps of:~~

preparing a formulated flour, wherein said formulated flour is a dry mixture comprising a high gluten flour and a baking powder;

distributing a pre-measured amount of said formulated flour evenly onto a cooking pan;

distributing a pre-measured amount of a cheese evenly over said formulated flour;

distributing a pre-measured amount of a pizza sauce or a tomato sauce evenly over said cheese;

adding and distributing evenly a pre-measured amount of at least one food layer over said pizza sauce or

said tomato sauce; and

baking said crustless pizza for a suitable time and at a suitable temperature, wherein said crustless pizza is lower in carbohydrates than a non-crustless pizza.

23. (Previously Presented) The method of making a crustless pizza according to claim 22 wherein said crustless pizza is baked in a pizza oven or a conventional oven from about 9 minutes to about 13 minutes at about 450°F to about 525°F.

24. (Currently Amended) The method of making a crustless pizza according to claim 22, said method further comprising: ~~the steps of:~~

cooling said crustless pizza;
slicing said crustless pizza into desired portions; and
optionally packaging said crustless pizza.

25. (Previously Presented) The method of making a crustless pizza according to claim 22 wherein said at least one food layer is selected from the group consisting of cheeses, tomato sauce, meat toppings, poultry toppings, fish

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toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

26. (Currently Amended) The method of making a crustless pizza according to claim 22, said method further comprising: ~~the steps of:~~

freezing said crustless pizza;

thawing said crustless pizza at some time after freezing; and

reheating said crustless pizza at a low temperature in a suitable heating apparatus.